AKP 532 PRODUCT DESCRIPTION SHEET

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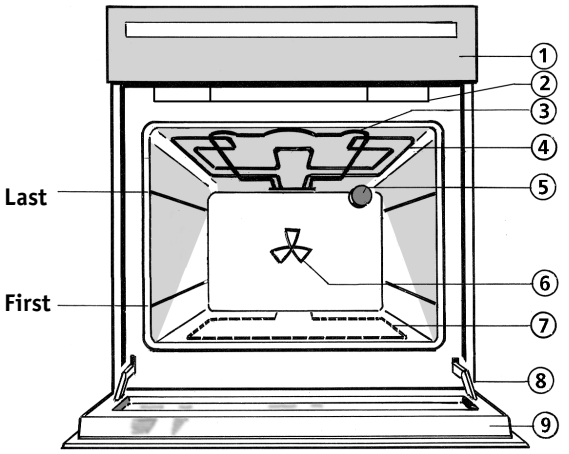
OVEN



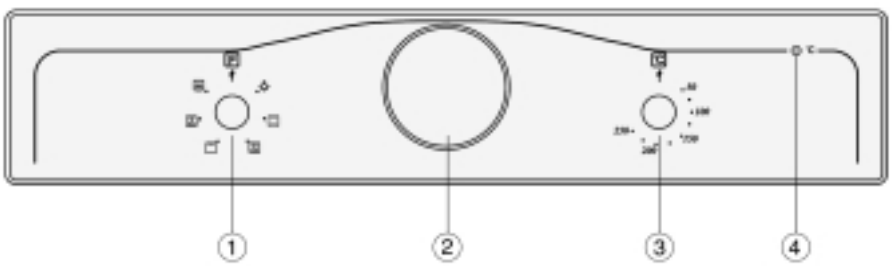
First...Last: Runner positions

1. Control panel
2. Cooling fan (not visible)
3. Upper heating element
4. Grill element (can be lowered)
5. Oven light
6. Fan
7. Lower heating element (not visible)
8. Oven door hinges
9. Oven door

Accessories:

- Grid
- Baking tray
- Drip tray
- Catalytic panels

CONTROL PANEL



1. Functions selector knob
2. Mechanical Analog clock
3. Thermostat control knob
4. Temperature red lamp

Important: An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house. Code N°: 4819 310 39186.

OVEN FUNCTIONS

0 Off

Oven light

STATIC FUNCTION

Use when all the food is on the same runner level.

- Pre-heat the oven to the required cooking temperature and place the food inside as soon as the red thermostat indicator light switches off.
- Ideally, the shelf should be on the second runner level when using the static function.

STATIC FUNCTION + FAN

Use this function when cooking on two different levels.

- Oven preheating is not necessary (except for pizzas and focaccia).
- Switch the position of the dishes in the oven 10 minutes before the end of cooking time.
- Remove the cooked dish and, if necessary, continue cooking the other one for as long as required.

GRILL FUNCTION

Use the grill function to cook small pieces of meat (steaks, sausages) and for making toasts.

- The oven door must be closed during the cooking cycle.
- Preheat the grill for about 5 minutes.
- Arrange the meat on the grid with the drip tray underneath. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.
- Turn over the meat about half-way through cooking time.

GRILL + FAN FUNCTION

Ideal for large joints, pork, chicken and roast beef.

- The oven door must be closed during the cooking cycle.
- Place the meat on the grid with the drip tray underneath. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.
- Turn over the meat about half-way through cooking time.

DEFROST FUNCTION

Ideal for thawing frozen food to room temperature.

- The food should be inserted in the oven in its wrapping to prevent it from drying out

SWITCHING THE OVEN ON

Turn the selector knob to the required symbol.
The oven light switches on.

- Turn the thermostat knob clockwise to the required temperature.

The red thermostat indicator light switches on.

- When the required temperature is reached, the red thermostat indicator light switches off.

End of cooking cycle:

- Return the knobs to the OFF position (0 - •).

MECHANICHAL ANALOG CLOCK

HOW TO ADJUST THE REAL TIME

- To adjust the time, press button (B) and turn anti-clockwise.

SETTING THE BEGINNING OF COOKING TIME

- Press button (A) and turn it anti-clockwise until the triangle ▶ is opposite the time required.

HOW TO PROGRAMME THE COOKING TIME

- Turn button (B) anti-clockwise, without pressing, to show the cooking time required in the window.
- Turn the selector button to the cooking function required and select the temperature (°C).
- The oven switches off at the end of the cooking time.

Attention: At completion of cooking, without pressing, turn button (B) to position to exclude the acoustic signal. Turning button (B), without pressing, to position the oven operates in manual cooking mode excluding the end of cooking time.